

# The Blackwood

## Christmas specials

### To Start

Soup, spiced butternut squash with crusty bread 5.95

Ham Hock terrine with piccalilli relish 7.50

Pan-fried Tiger prawns in a saffron, garlic and shallot cream piquant sauce 10.95

### Mains

Roast Turkey with all the seasonal trimmings 19.75

Oven baked Salmon fillet on crushed new potatoes served with  
Poached baby carrots and fennel 17.75

Confit Barbary duck cassoulet with French beans. 18.95

Nut roast topped with goats cheese and seasonal vegetables 15.50

### Desserts

Ice Creams. Vanilla pod, Belgian Choc chip, Strawberries and cream 5.95

"Jules" VEGAN chocolate ice-cream 5.95

Movenpick sorbets. Passion fruit & mango, or Raspberry. 5.95

Chocolate brownie with vanilla pod ice cream 6.95 (G.F.O)

Sticky toffee pudding with toffee sauce and vanilla ice cream. 7.25

Fruit crumble of the day with custard or vanilla ice cream 6.95 (G.F.O)

Cheesecake of the day 6.95

Cheese board, Saxon mature cheddar, Long Clawson Stilton, Cranberry  
Wensleydale and Cornish brie with a selection of crackers and biscuits 10.50

**Available from 01/12/21 until 24/12/21, excluding Sundays**

A discretionary service charge is applied of 10%

**ALLERGENS.** Please speak to one of our team for allergen information.  
We cannot guarantee the absolute absence of nuts within our small kitchen,  
( Staff excluded ) however we endeavour to do our best to meet your needs.

Call 01753 645672 for reservations.